

United States Patent

Bach et al.

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[54] INSTANT COFFEE PRODUCT AND A PROCESS FOR ITS MANUFACTURE

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[58] Field of Search99/71, 65, 68

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[57] ABSTRACT

Soluble coffee solids prepared by extraction are mixed in an aqueous medium with wet ground colloidal particles of roast or extracted roast coffee, the latter representing about 3 percent to 40 percent by weight of the total weight of the coffee product. The colloidal particles are stabilized against flocculation by regulation of the pH so as not to exceed a pH of 5.2 and said particles are encased in the dried soluble coffee solids to form an instant coffee product having a fresh-brewed coffee aroma flavor and turbidity. The resultant coffee product may be admixed with additional soluble coffee powder. Drying is performed by conventional methods.

27 Claims, No Drawings